

DINNER MENU

French Onion Soup...12.00

Seafood Chowder..14.00

Mixed Organic Greens and Lettuces ...11.00

Caesar Salad...12.00

Peasant Salad...16.00

Hothouse tomato with red onion, olives, oregano,
barrel aged Greek Feta cheese and extra virgin olive oil

APPETIZERS

Cheese and garlic toast (for two) ...9.00

Escargots " a la bourguinonne"...13.50

Crab Cakes...18.50

Sriracha Lemon Aioli, Mango Salsa

“Wolfhead” Cold Smoked Atlantic Salmon...20.00

B.B.Q. Rib Starter...15.00

"Shrimp Bardi's" in herb garlic butter...15.00

Shrimp Cocktail "the largest Shrimp in the city" 34.00

Seared Scallops, natural wild caught, pancetta mushroom cream....25.00

Crispy Fried Calamari....15.00

ENTREES

CHICKEN BREAST...25.00

Grilled, rosemary lemon breasts, vegetable of the day

BAR-B-QUED BACK RIBS ...32.00

Winner of the Molson B.B.Q. Rib Competition "Best B.B.Q. Sauce"

GREEN PEPPERCORN STEAK...60.00

A New York cut, Green Madagascar Peppercorn Brandy Sauce

ROCK LOBSTER TAILS...Priced to order

Broiled Cuban tails, with drawn butter, rice and vegetables

SURF AND TURF...80.00

A combo of Lobster Tail and 6 oz Filet Mignon

With 9 oz Filet Mignon...95.00

With 8 oz NY...85.00

“Jail Island” FRESH ATLANTIC SALMON...33.00

Grilled fillet served with Sautéed Garlic Spinach and vegetable of the day

WILD SEARED SCALLOPS...45.00

Natural wild caught, pancetta mushroom cream, vegetables

TOP SIRLOIN Center Cut	7 oz	35.00
NEW YORK CUT	10 oz	54.00
	12 oz	62.00
	16 oz	78.00
FILET MIGNON	9 oz	69.50
	12 oz	84.00
"BARDI'S SPECIAL" "Signature" Bone in rib steak	20 oz	72.00

Baked potato, hand cut fries or rice included with all steaks



All Steaks are cut and trimmed from "Certified Angus Beef"™.

ACCOMPANIMENTS

Sautéed Fresh Ontario Mushrooms...	11.00
Asparagus...	16.00
Onion rings...	11.00
Brussels Sprouts, pancetta, Grana Padano Cheese...	12.50
Steamed Fresh Vegetables...	12.00
Sautéed Organic Baby Spinach...	10.00
Béarnaise or Peppercorn Red Wine Sauce...	6.00